



Substitute for form 1449A/PTO  
**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**  
(Use as many sheets as necessary)

Complete if Known

Application Number	09/702,068
Filing Date	October 30, 2000
First Named Inventor	Martin E. Davis
Group Art Unit	1654
Examiner Name	Michael V. Meller

Sheet 1 of 1

Attorney Docket No: 267.011US1

RECEIVED  
JAN 07 2003  
TECH CENTER 160012600

**US PATENT DOCUMENTS**

Examiner Initial *	USP Document Number	Publication Date	Name of Patentee or Applicant of cited Document	Class	Subclass	Filing Date If Appropriate
--------------------	---------------------	------------------	---	-------	----------	----------------------------

**FOREIGN PATENT DOCUMENTS**

Examiner Initials*	Foreign Document No	Publication Date	Translation
<del>MM</del>	<del>JP 04082898</del>	<del>03/13/1992</del>	<del>Yes</del>
<del>MM</del>	<del>JP 04282398</del>	<del>10/07/1992</del>	<del>Abstract Only</del>
<del>MM</del>	<del>JP 04282400</del>	<del>10/07/1992</del>	<del>Yes</del>
<del>MM</del>	<del>JP 06345664</del>	<del>12/20/1994</del>	<del>Abstract Only</del>
<del>MM</del>	<del>JP 08269088</del>	<del>10/15/1996</del>	<del>Yes</del>

**OTHER DOCUMENTS -- NON PATENT LITERATURE DOCUMENTS**

Examiner Initials*	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	Translation
<del>MM</del>	"Antihypertensive Effects of Whey Protein Hydrolysates in Rats Reduces Mean Arterial Blood Pressure", <u>Davisco Press Release</u> , (2000).	
<del>MM</del>	"Davisco Foods International, Advitech Solutions Join Forces to Produce Whey Protein Hydrolyzates", <u>Davisco Press Release</u> , (1998).	
<del>MM</del>	"Davisco Nominated for Prestigious International Award for its Patented Hypertension-Reducing Whey Protein", <u>Davisco Press Release</u> , (1999).	
<del>MM</del>	JU et al., "Effects of Limited Proteolysis on Gelation and Gel Properties of Whey Protein Isolate", <u>Journal of Dairy Science</u> , 78, 2119-2128 (1995).	
<del>MM</del>	LARAGH, "L'hypertension", <u>La Recherche</u> , 10, 1068-1076 (1979). ( <u>abstract</u> )	<del>Summary</del>
<del>MM</del>	OTTE et al., "Effects of Limited Proteolysis on the Microstructure of Heat-Induced Whey Protein Gels at Varying pH", <u>Journal of Dairy Science</u> , 79, 782-790 (1996).	

EXAMINER

DATE CONSIDERED

1/31/03